

1 TO THE HOUSE OF REPRESENTATIVES:

2 The Committee on Agriculture, Food Resiliency, and Forestry to which was
3 referred House Bill No. 603 entitled “An act relating to the poultry slaughter
4 exception to inspection” respectfully reports that it has considered the same
5 and recommends that the bill be amended by striking out all after the enacting
6 clause and inserting in lieu thereof the following:

7 Sec. 1. 6 V.S.A. § 3312 is amended to read:

8 § 3312. INSPECTION; EXCEPTIONS

9 (a) Not intended for human food. Inspection shall not be provided under
10 this chapter at any establishment for the slaughter of livestock or poultry or the
11 preparation of any livestock products or raw poultry products that are not
12 intended for use as human food, but these products shall, prior to their offer for
13 sale or transportation in intrastate commerce, unless naturally inedible by
14 humans, be denatured or otherwise identified as prescribed by rules of the
15 Secretary to deter their use for human food. These licensed establishments
16 shall be subject to periodic review.

17 (b) 1,000 bird exemption. Inspection shall not be required for the slaughter
18 or preparation of raw poultry products of the producer’s own raising on the
19 producer’s own premises, whether or not they are intended for use as human
20 food if:

21 (1) fewer than 1,000 birds are slaughtered annually;

1 (2) no raw poultry products are offered for sale or transportation in
2 interstate commerce; and

3 (3) the raw poultry products are only sold, ~~as whole birds only~~, from the
4 farm, at a farmers' market, or to a food restaurant licensed by the
5 Commissioner of Health; or are for personal use.

6 (c) 5,000 bird exemption.

7 (1) Inspection shall not be required for the slaughter or preparation of
8 raw poultry products of the producer's own raising on the producer's own
9 premises, whether or not they are intended for use as human food, if all of the
10 following conditions are satisfied:

11 (A) ~~No~~ Not more than 5,000 birds are slaughtered annually.

12 (B) No raw poultry products are offered for sale or transportation in
13 interstate commerce.

14 (C) The raw poultry products are only sold, ~~as whole birds~~, from the
15 farm, at a farmers' market, directly to household consumers, or to a food
16 restaurant licensed by the Commissioner of Health; or are for personal use.

17 (D) The producer's facility is not used to slaughter or process poultry
18 by any other person or business.

19 (E) The producer does not purchase birds for resale that have been
20 processed under the exemption under this section.

21 (F) The poultry are healthy when slaughtered.

1 (G) The poultry are slaughtered and otherwise processed and handled
2 under sanitary standards, practices, and procedures that result in the
3 preparation of **raw** poultry products that are sound, clean, and fit for human
4 food when distributed by the producer.

5 (2) As used in this subsection, “sanitary standards, practices, and
6 procedures” means:

7 * * *

8 (J) a person working in contact with the **raw** poultry products, food-
9 contact surfaces, and product-packaging material shall maintain hygienic
10 practices; and

11 (K) clothing worn by persons who handle **raw** poultry products shall
12 be of material that is cleanable or disposable, and garments shall be cleaned or
13 changed as often as necessary to prevent adulteration of poultry products or the
14 creation of insanitary conditions.

15 * * *

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17 (d) 20,000 bird exemption. Inspection shall not be required for the
18 slaughter or preparation of **raw** poultry products of the producer’s own raising
19 on the producer’s own premises, whether or not they are intended for use as
20 human food, if:

21 (1) ~~no~~ not more than 20,000 birds are slaughtered annually;

1 (2) no birds are offered for sale or transportation in interstate commerce;

2 (3) the raw poultry products are only sold, ~~as whole birds,~~ from the
3 farm, at a farmers’ market, directly to household consumers, or to a food
4 restaurant licensed by the Commissioner of Health; or are for personal use;

5 (4) the producer’s facility is not used to slaughter or process poultry by
6 any other person or business;

7 (5) the producer does not purchase birds for resale that have been
8 processed under the exemption under this section;

9 (6) the poultry are healthy when slaughtered; and

10 (7) the poultry are slaughtered and otherwise processed and handled
11 according to the sanitary performance standards of 9 C.F.R. §§ 416.1–416.17.

12 (e) Required label. All raw poultry products sold from the farm, at a
13 farmers’ market, or to a food restaurant pursuant to the exemption in
14 subsection (b), (c), or (d) of this section shall be labeled with the following
15 information:

16 (1) Name of farm and name of producer.

17 (2) Address of farm, including zip code.

18 (3) Name of the product.

19 (4) “Exempt per 6 V.S.A. § 3312(b): NOT INSPECTED.” This

20 statement shall be prominently displayed with such conspicuousness (as

21 compared with other words or statements, designs, or devices in the labeling)

1 as to render it likely to be read and understood under customary conditions of
2 purchase and use.

3 ~~(4)~~(5) Safe handling and cooking instructions as follows:

4 “SAFE HANDLING INSTRUCTIONS:

5 Keep refrigerated or frozen. Thaw in refrigerator or microwave.

6 Keep raw poultry separate from other foods.

7 Wash working surfaces, including cutting boards, utensils, and hands
8 after touching raw poultry.

9 Cook thoroughly to an internal temperature of at least 165 degrees
10 Fahrenheit maintained for at least 15 seconds.

11 Keep hot foods hot. Refrigerate leftovers immediately or discard.”

12 * * *

13 Sec. 2. EFFECTIVE DATE

14 This act shall take effect on passage.

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18 (Committee vote: _____)

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Representative _____

FOR THE COMMITTEE